

All About Catering

Vegetarian Menu

Starters

Tomato Tarte Tatin with IW Blue Cheese, watercress and peashoot salad
Salad of Watermelon, Pink Grapefruit and Feta with mint dressing
Asparagus Risotto topped with roquette and truffle oil
Salad of Heirloom Tomatoes, IW Soft Cheese and Spiced Fig Balsamic
Spinach and Onion Bhajis with baby leaf salad, curried chickpea dressing
Baby Leek, Quail Egg Salad with Caper Dressing
Baba Ganoush and Wild Garlic Houmous with Chargrilled Sesame Pitta

Main courses

Cheese Choux Puffs with Wild Mushrooms in Madeira Cream Sauce
Butternut Squash filled with spiced vegetables, tomato and chilli jus
Feta Cheese, Spinach and Pine-nut Galette
Crispy Pea and Potato Cakes with Chive Macasrpone
Roasted Red Pepper filled with Fennel, Courgette and Squash Quinoa
Avocado, Courgette and Leek in a cream sauce in a puff pastry croute
Portobello Mushroom, Aubergine, Spinach and Courgette Stack

Served with a selection of fresh vegetables and potatoes

Desserts

Please use any of our delicious desserts from our menus and we will adjust where necessary i.e. - Panna Cotta made with Vege Gel instead of Gelatine

£32.50 per person

Please remember, all menus are created individually for every event, and we are happy to discuss any variation or alternative you might like.
All prices are quoted ex-VAT

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